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PATENT ABSTRACTS OF JAPAN

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(30) Priority:	(71) Applicant: NISSHIN OIL MILLS LTD:
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(54) XANTHAN GUM-CONTAINING FLUID FOOD

(57) Abstract:

PROBLEM TO BE SOLVED: To obtain the subject food useful for persons suffering from disorders in swallowing functions such as a soft drink or a soup capable of being uniformly mixed simply by directly adding thereof to a liquid food and stirring the resultant mixture in order to make the liquid food viscous and imparting a moderate viscosity thereto by including a specific highly viscous xanthan gum therein.

SOLUTION: This food is useful as a fluid food for persons suffering from disorders in swallowing functions and contains (B) a highly viscous xanthan gum capable of manifesting 4,000-25,000 Pa.s viscosity ( $\eta$ ) measured by using a Brookfield type viscometer at 25°C temperature and 6 r.p.m. rotational frequency when converted into (A) an aqueous solution at 0.5 wt.% concentration expressed in terms of the xanthan gum concentration (preferably the one capable of reducing the viscosity  $\eta$  by  $\approx 3,000$  mPa.s when further heating the aqueous solution A at 120°C for 3 h).

For example, the gum B is prepared by heating the xanthan gum having  $\approx 50$  wt.% drying loss when dried at  $105^{\circ}\text{C}$  under atmospheric pressure for 5 h in an inert solvent without dissolving the xanthan gum or an inert gas at  $100$ - $140^{\circ}\text{C}$  temperature for  $\approx 30$  min.

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